









# INTERNATIONAL MAPLE SYRUP INSTITUTE (IMSI)

## PROPOSED STANDARDIZED GRADES AND CLASSIFICATION OF PURE MAPLE SYRUP

IMSI PROPOSED STANDARD INTERNATIONAL MAPLE GRADES	
<b>GRADE A</b> <b>Golden</b> Delicate Taste  >75.0%	
<b>GRADE A</b> <b>Amber</b> Rich Taste  50.0-74.9%	
<b>GRADE A</b> <b>Dark</b> Robust Taste  25.0-49.9%	
<b>GRADE A</b> <b>Very Dark</b> Strong Taste  <25.0%	
<b>PROCESSING GRADE</b>  - Any colour - Not for retail sale - May include off-flavours	

CHARACTERISTICS OF IMSI STANDARDIZED MAPLE GRADES
<ul style="list-style-type: none"><li>➤ Standard world definition and grading system for pure maple syrup</li><li>➤ Sugar content of minimum 66.0% to new maximum of 68.9%</li><li>➤ Comply with all federal and state/provincial laws and regulations for food safety and quality</li><li>➤ Grades consist of:<ul style="list-style-type: none"><li>▪ Colour Classes of Grade A Maple Syrup (suitable for retail sale)</li><li>▪ Processing Grade Maple Syrup (any colour class of maple syrup not suitable for retail sale)</li></ul></li><li>➤ Product Labeling must include:<ul style="list-style-type: none"><li>▪ Grade Name</li><li>▪ Colour Class (Grade A only)</li><li>▪ <b>Taste Descriptor (Grade A only)</b></li><li>▪ For Food Processing (Processing Grade only)</li><li>▪ Province/State or Country of Origin</li><li>▪ Name and Address of Producer/Packer or Registration Number</li><li>▪ Batch Code</li></ul></li></ul>
<b>Main Changes from Current Grading System:</b> <ul style="list-style-type: none"><li>➤ Uniform and consistent grading system in all maple producing states and provinces in North America</li><li>➤ Four colour classes of maple syrup (grade A) available for retail sale, divided evenly by colour and characterized by intensity of flavour</li><li>➤ More emphasis on taste with both colour and taste descriptors on the product label</li><li>➤ No Grade B designation for syrup sold retail</li><li>➤ Single processing grade restricted from retail sale based on quality (i.e. off-flavours) rather than colour</li><li>➤ No restriction on good quality darker syrups for retail sale (to meet consumer and ingredient user preferences)</li><li>➤ Mandatory batch code on the label in order to trace any quality related problem back to source</li></ul>
<b>Main Benefits of the Proposed Grading System:</b> <ul style="list-style-type: none"><li>➤ World standard definition and uniform grading system for pure maple syrup</li><li>➤ Facilitate trade in North American and World Markets</li><li>➤ Removal of Grade B designation from syrup sold retail (many consumers and ingredient users prefer darker syrups)</li><li>➤ Both colour and taste descriptors on the label</li><li>➤ More emphasis on keeping off-flavoured syrup out of the retail marketplace</li><li>➤ Facilitates communication and understanding regarding the uniqueness of pure maple syrup among consumers and ingredient users</li><li>➤ Designed to assist consumers and ingredient users in purchasing pure maple syrup in accordance with their preferences</li></ul>

CURRENT MAPLE GRADES		
CANADA		U.S.
<b>CANADA</b> <b>No. 1</b> <b>Extra Light</b>  >= 75%		<b>U.S.</b> <b>GRADE A</b> <b>Light Amber</b>  >75.0%
<b>CANADA</b> <b>No. 1</b> <b>Light</b>  60.5-74.9%		<b>U.S.</b> <b>GRADE A</b> <b>Medium Amber</b>  60.5-74.9%
<b>CANADA</b> <b>No. 1</b> <b>Medium</b>  44.0-60.4%		<b>U.S.</b> <b>GRADE A</b> <b>Dark Amber</b>  44.0-60.4%
<b>CANADA</b> <b>No. 2</b> <b>Amber</b>  27.0-43.9%		<b>U.S.</b> <b>GRADE B</b> <b>for Reprocessing</b>  27.0-43.9%
<b>CANADA</b> <b>No. 3</b> <b>Dark</b>  <27.0%		<b>U.S.</b> <b>GRADE B</b> <b>for Reprocessing</b>  <27.0%
<b>CANADA</b> <b>No. 3</b>  -Any colour -May include off-flavours		<b>CANADA</b> <b>No. 3</b>  -Any colour -May include off-flavours

Note: Colour classes are based on % light transmittance through the maple syrup. For example, the lightest colour class in both the current and proposed system has a light transmittance of >75%. Some colour class boundaries have changed between the current and proposed grading systems.